

2019
Pietro Pinot Noir
Yamhill-Carlton AVA
Willamette Valley, Oregon



Vintage:

This year saw a growing season cooler on average than what the last few years had us accustomed to, bringing a total heat accumulation similar to 2005, one of my favorite Willamette Valley vintages. Regrettably, precipitation, which was fairly moderate prior to harvest, increased by mid-September especially at our estate vineyard in Dundee. The decision to harvest had to be hastened, as Botrytis was showing its ugly head. A slow and painstaking sorting process in the vineyard and winery allowed us to only keep the most pristine clusters. Our quest for quality affected yield, resulting in 20% less wine from our old Dundee vines that year. The silver lining is that our Trovato vineyard in Yamhill was not hit as hard by the rains, which means there will still be plenty of Furioso wines to go around. Looking back, we think the decision to harvest earlier was the right one, as we avoided catastrophe, not only from the rain but also from the migratory birds which came earlier that year and devastated some vineyards in Oregon. Altogether, this will be a vintage to cellar for Pinot Noir as the wine, tight and austere in its youth, will need a few years in the bottle to fully express itself.

Tasting Notes:

This 2019 Pietro is our second release of this wine from the Trovato Vineyard, our estate property in the Yamhill- Carlton AVA. This Pinot Noir is a blend of multiple blocks of vines, representing a diversity of clones – from the classic Pommard and Dijon clones, to newly selected cultivars such as Mt. Eden and Swan. The diversity of Pinot Noir clones used creates a complex wine which is stylistically different from the Pinot Noirs produced on our estate Furioso Vineyard in Dundee. On the nose, this young wine has hints of black cherry, rose petal, graphite, and tarragon, as befits as Yamhill- Carlton AVA Pinot Noir. In the mouth, elements of cranberry and orange, more “red fruited” than the 2018 vintage, evokes thoughts of fresh-caught grilled Pacific Northwest salmon. As with all Furioso wines, this bottle was made to be cellared and will continue to evolve in the bottle for up to 10 years.

Vineyards:

Trovato Vineyard, Yamhill-Carlton, Willamette Valley, Oregon (estate)

Winemaking:

Case Production: 1028 cases

Production: 100% destemmed, bottled unfinned and unfiltered

Barrel regimen: 10 months in 25% new French oak, 75% neutral French oak

ABV: 13.2%

Suggested Retail - \$61

Double Gold, 2022 SF Chronicle Wine Competition

93 pts, Best Buy, Wine & Spirits

92 pts, Editor's Choice, Wine Enthusiast

Furioso Vineyards

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